

While you wait	
<i>Warm laminated milk bread</i> blond miso butter & borage honey (446kcal) 9	<i>Kaluga caviar (30gr)</i> <i>or</i> <i>Kalix vendace roe (30gr)</i> jackfruit waffles, crème fraîche & beurre noisette (90kcal) 105/49
<i>Chilled crudités</i> yuzu ranch dressing (409kcal) 11	<i>Nocellara olives</i> (98kcal) 6
<i>Furikake almonds</i> (450kcal) 6	

STARTERS

<i>Stracciatella di Bufala</i> soy beans, broccolini, lime, ginger vinaigrette & pine (467kcal)	21
<i>Roasted Orkney scallop</i> carrot 'hot sauce' xo oil, fingerlime & ikura (347kcal)	21
<i>Cold-poached lobster</i> tomato, pink peppercorns, almond, lemon verbena & vanilla (226 kcal)	25
<i>Tartar of tuna & red deer</i> vendace roe, wasabi cream, fermented plum & warm ginger butter (149kcal)	29
<i>Veal steak tartare</i> truffle aioli, celery, parmesan & sencha tea (416kcal)	24
<i>Scandinavian sashimi</i> salmon, lobster, hiramasa, scallop with pea ponzu, trout roe & horseradish emulsion (329kcal)	32
<i>Sashimi of hiramasa</i> truffle vinaigrette, preserved lemon & chives (320kcal)	29

MAINS FROM THE FIREPLACE

<i>Marinated baby chicken</i> miso beurre blanc (635kcal)	34
<i>Ribeye</i> Swedish whiskey & peppercorn sauce (714kcal)	49
<i>Salmon</i> fingerlime, sea buckthorn kosho beurre blanc (625kcal)	38
<i>Halibut ‘Chef’s signature’</i> butter sauce, anchovy, caviar & dill (808kcal)	59
<i>Sweden vs Japan</i> Swedish Oxtail, Japanese Wagyu, lemongrass jus & Japanese mustard (482kcal)	68
<i>The umami beefburger*</i> truffle aioli, Emmenthal, umami glazed tomato, shiitake (1053kcal)	32
<i>Cannon of lamb</i> Available from 4pm wasabi and mint “raita” & grilled cucumber jus (419kcal)	39
<i>Bone in ribeye steak & smoked bone marrow with pine (for two)</i> Available from 4pm tasty paste & oxtail ponzu (1120kcal)	165

LUNCH MAINS

Until 4pm	
<i>Lobster roll</i> brioche, togarashi mayonnaise, trout roe, celery & dill (781kcal)	29
<i>Fried chicken Katsu open sando</i> crispy cabbage, kimchi mayo & chilli (1171kcal)	31

SIDES

Deep-fried Hasselback potato with browned butter & cream cheese (201kcal)	8
Charred broccolini with eel sauce, mint & Thai basil (90kcal)	9
Sake-braised maitake & oyster mushrooms with macadamia nuts & shiro kombu (266kcal)	9
Cloudberry-&-orange-glazed carrots (93kcal)	9
Butter-&-sake-braised greens with shallots (131kcal)	8
Koshihikari rice with melted butter & chives (200kcal)	7
Bitter red salad with pumpkin 'hot sauce' & shiso (119kcal)	8

SALADS & VEGETABLES

<i>Signature Studio Frantzén Caesar salad</i> grilled guinea fowl, miso- togarashi, pine nuts & pork belly 'kakuni' (1040kcal)	36
<i>Roasted Cauliflower & Truffle</i> hazelnuts, parmesan & galangal vinaigrette (623kcal)	32
<i>Salmon tataki ‘furikake’</i> grilled avocado, cabbage salad, spring-onion & ponzu (733kcal)	37

DESSERTS

<i>Sticky Toffee pudding</i> miso caramel, bourbon, sesame ice cream & candied pecans (775kcal)	16
<i>Yuzu sorbet</i> fennel, pomelo & sansho-pepper meringue (149kcal)	11
<i>Cloudberry & waffles</i> mascarpone ice cream, miso caramel and tonka (890kcal)	16
<i>Rum-rasin ice cream</i> frozen foie gras, PX syrup & yeast mousse (316kcal)	14
<i>Freshly baked madeleines</i> beurre noisette & Kyoto miso (325kcal)	7

The Frantzén book

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